

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	R&N	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	33	01 / 23 / 2018		MENKUI	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	11:00 AM	3:05 PM	BUDDY CORPORATION	
Investigation			C	SANITARY PERMIT NO.		LOCATION (Address)	
Other				170001587		# 144 FUJITA ROAD, TUMON	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RESTAURANT				6	649-0212	4	3
				No. of Repeat Risk Factor/Intervention Violations 0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Dement points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	IN	OUT	Management awareness, policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT	Adequate handwashing facilities supplied & accessible		X	6
Approved Source						
9	IN	OUT	Food obtained from approved source			6
10	IN	OUT	N/A	N/O		6
11	IN	OUT	Food in good condition, safe, and unadulterated			6
12	IN	OUT	N/A	N/O		6
Protection from Contamination						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
Consumer Advisory						
22	IN	OUT	N/A			6
Highly Susceptible Populations						
23	IN	OUT	N/A			6
Chemical						
24	IN	OUT	N/A			6
25	IN	OUT				6
Conformance with Approved Procedures						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Dement points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33	X		Thermometer provided and accurate			1
Food Identification						
34	X		Food properly labeled; original container			1
Prevention of Food Contamination						
35	X		Insects, rodents, and animals not present			2
36	X		Contamination prevented during food preparation, storage & display			1
37	X		Personal cleanliness			1
38	X		Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						
Person in Charge (Print and Sign)				Date:		
SUMIKO KIDU				01/23/18		
DEH Inspector (Print and Sign)				Follow-up (Circle one):		
LEILANI NAWARRO				YES NO		
				Follow-up Date: 02/02/18		

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ESTABLISHMENT NAME MENKUI		LOCATION (Address) #144 FUJITA ROAD, TUMON
INSPECTION DATE 01 / 23 / 2018	SANITARY PERMIT NO. 170001587	PERMIT HOLDER BUOOY CORPORATION

TEMPERATURE OBSERVATIONS

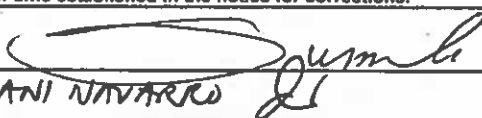
Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
STEAMED RICE / COUNTER	74.5		
COOKED CHASHU / COUNTER	102.0		
RAW CHOPPED PORK / CHILLER	42.0		
COOKED CHASHU / CHILLER	38.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NO. 18-037B REGARDING PRESENCE OF COCKROACH NYMPH IN A MEAL. EVIDENCE TO SUPPORT THE COMPLAINT WAS NOT OBSERVED DURING THIS INSPECTION. THE FOLLOWING VIOLATIONS WERE OBSERVED:	
7	AN EMPLOYEE WAS FOUND CUTTING SCALLIONS, INTENDED TO BE USED AS TOPPING IN RAMEN, WITH HIS BARE HANDS. BARE-HAND CONTACT WITH READY-TO-EAT FOOD SHALL BE PROHIBITED TO PREVENT CONTAMINATION.	02/02/18
8	NO SIGNAGE PROVIDED FOR ALL HANDWASHING SINKS. A CLEARLY VISIBLE SIGN OR POSTER SHALL BE PROVIDED FOR ALL HANDWASHING SINKS TO NOTIFY AND ENCOURAGE EMPLOYEES TO WASH THEIR HANDS. COS: SIGN WAS PROVIDED.	COS 02/02/18
13	WATER MIXTURE FOR RAMEN KEPT UNCOVERED IN PITCHERS NEXT TO THE HANDWASHING SINK. MIN CHICKEN BEING STORED TOGETHER WITH/DIRECTLY ON TOP OF UDON WRAPPERS IN THE DEEP FREEZER ON THE SECOND FLOOR. FOOD SHALL BE COVERED AND STORED ACCORDING TO THEIR COOKING TEMPERATURES IN CHILL UNITS TO PREVENT CONTAMINATION.	02/02/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) 	Date: 01/23/18
DEH Inspector (Print and Sign) LEILANI NAVARRO	Date: 01/23/18

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ESTABLISHMENT NAME <u>MENKUI</u>		LOCATION (Address) <u>#144 FUJITA ROAD, TUMON</u>	
INSPECTION DATE <u>01, 23, 2018</u>	SANITARY PERMIT NO. <u>170001587</u>	PERMIT HOLDER <u>BUDDY CORPORATION</u>	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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14	<p>EMPLOYEE SAID THAT SHE CLEANS UTENSILS AND EQUIPMENT WITH SOAP, WATER, AND BLEACH, AND THEN RINSES THEM WITH WATER AND BLEACH BEFORE PUTTING THEM ON THE STORAGE RACK.</p> <p>FOOD CONTACT SURFACES SHALL BE PROPERLY CLEANED, RINSED, AND SANITIZED USING THE CORRECT METHOD TO ELIMINATE GERMS.</p>	02/02/18
19	<p>POTENTIALLY HAZARDOUS FOOD (PHF)/TIME-TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD SUCH AS STEAMED RICE AND COOKED CHASHU DID NOT MEET INTERNAL TEMPERATURE REQUIREMENT FOR HOT HOLDING.</p> <p>CORRECTIVE ACTION: SAID FOOD WERE DISCARDED.</p> <p>PHF/TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 140°F OR ABOVE FOR HOT HOLDING TO LIMIT PATHOGEN/TOXIN GROWTH.</p>	COS
21	<p>SEVERAL PHF/TCS FOOD IN THE KITCHEN UPRIGHT CHILLER, SUCH AS COOKED PORK CHASHU AND PEANUT SAUCE/MIXTURE, PREPARED SEVERAL DAYS AGO DID NOT HAVE DATE MARKING.</p> <p>PHF/TCS FOOD KEPT IN REFRIGERATION FOR MORE THAN 24 HOURS SHALL BE DATE-MARKED TO FACILITATE TIMELY DISPOSITION.</p>	02/02/18
33	<p>FOOD THERMOMETER NOT PROVIDED/USED.</p> <p>FOOD THERMOMETER SHALL BE USED TO FACILITATE MONITORING OF INTERNAL TEMPERATURE OF FOOD.</p>	02/07/18
34	<p>SEVERAL FOOD ITEMS IN THE CHILLER WERE NOT IN ORIGINAL CONTAINER AND WERE NOT PROPERLY LABELED.</p> <p>FOOD NOT IN ORIGINAL CONTAINER SHALL BE PROPERLY LABELED TO ENSURE CORRECT IDENTIFICATION.</p>	02/07/18
35	<p>FOUR DRY WICKRACH EGG CASINGS WERE FOUND BEHIND AMPLIFIERS/CD PLAYERS UNDER THE STAIRS. SOME OUTER OPENINGS FOUND AROUND PIPES</p>	02/07/18

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Person in Charge (Print and Sign) <u>LEILANI NAVARRO</u>	Date: <u>01/23/18</u>
DEH Inspector (Print and Sign) <u>[Signature]</u>	Date: <u>01/23/18</u>

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ESTABLISHMENT NAME <u>MENKUI</u>		LOCATION (Address) <u>#144 FUJITA ROAD, TUMON</u>	
INSPECTION DATE <u>01, 23, 2018</u>	SANITARY PERMIT NO. <u>170001587</u>	PERMIT HOLDER <u>BUDDY CORPORATION</u>	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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	UNDER THE HANDWASHING SINK IN THE KITCHEN. NO LIVE ROACH ACTIVITY WAS FOUND AT THIS TIME.	
	OUTER OPENINGS SHALL NOT BE PRESENT TO PREVENT ENTRY OF PESTS.	
36	BOXES OF FOOD BEING STORED DIRECTLY ON THE SECOND FLOOR. FOOD SHALL BE STORED AT LEAST SIX INCHES OFF THE GROUND TO PREVENT HARBORAGE OF PESTS.	02/07/18
37	AN EMPLOYEE WAS FOUND WORKING IN THE KITCHEN WITHOUT HAIR RESTRAINT. CORRECTIVE ACTION: EMPLOYEE WORE AN APPROPRIATE HAIR RESTRAINT. HAIR RESTRAINTS SHALL BE WORN TO PREVENT PHYSICAL CONTAMINATION.	02/07/18
38	NUMEROUS WIPING CLOTHS WERE IMPROPERLY STORED DIRECTLY ON COUNTERS IN THE KITCHEN. WIPING CLOTHS SHALL BE STORED IN PROPERLY DILUTED SANITIZING SOLUTION IN BETWEEN USE TO PREVENT CROSS-CONTAMINATION.	02/07/18
44	RUST AND DARK DISCOLORATIONS FOUND ON STEELIES OF CHILL UNITS. NON-FOOD CONTACT SURFACES SHALL BE CLEANABLE TO ENSURE PROPER CLEANING AND MAINTENANCE.	02/07/18
45	NO TEST STRIPS PROVIDED FOR THE WAREWASHING SINK. TEST STRIPS SHALL BE USED TO ENSURE PROPER DILUTION OF SANITIZING SOLUTION.	02/07/18
51	TRASH BINS IN THE KITCHEN DID NOT HAVE LIDS. COR: LIDS WERE PLACED. GARBAGE SHALL BE STORED IN RECEPTACLES WITH TIGHT-FITTING COVERS TO PREVENT ATTRACTANT TO PESTS.	02/07/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) 	Date: <u>01/23/18</u>
DEH Inspector (Print and Sign) <u>LEILANI NINARAU</u>	Date: <u>01/23/18</u>

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White: DPHSS/DEH Yellow: Food Establishment



GOVERNMENT OF GUAM
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



EDDIE BAZA CALVO
GOVERNOR

RAY TENORIO
LIEUTENANT GOVERNOR

JAMES W. GILLAN
DIRECTOR

LEO G. CASIL
DEPUTY DIRECTOR

Date: JANUARY 23, 2018

MENKUI

Name of Establishment

As a result of this inspection your establishment received a:

☒ LETTER OF WARNING

33/c
(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☐ NOTICE OF CLOSURE

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,
James W. Gillan
JAMES W. GILLAN
Director

Issued By: L. NAVARRO
Name of EPHO

Received By: SUMIKO Sumiko 01/23/18
Establishment Representative

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